



WRITTEN QUIZ

Procedures Handbook 4300

KITCHEN OPERATIONS

NAME: _____

DATE: _____

POINTS

- | | | |
|----|---|-----------|
| 1. | Fresh produce should be stored in a _____ dry area. | <u>10</u> |
| 2. | Keep all leftovers _____ when stored in the refrigerator. | <u>10</u> |
| 3. | _____ before handling any food. | <u>20</u> |
| 4. | Food should be put away (refrigerated) as soon as possible after serving to discourage _____. | <u>10</u> |
| 5. | Rinse water temperature should be a minimum of _____ degrees. | <u>20</u> |
| 6. | List three (3) personal hygiene considerations. | <u>30</u> |
| | a. _____ | |
| | b. _____ | |
| | c. _____ | |

POINTS POSSIBLE: 100

POINTS DEDUCTED:

FINAL SCORE:



WRITTEN QUIZ

Procedures Handbook 4300

KITCHEN OPERATIONS

KEY

POINTS

1. Fresh produce should be stored in a **COOL**, dry or refrigerated area. 10
Ref: TLP. pg. 3, sect. II, B
2. Keep all leftovers **COVERED** when stored in the refrigerator. 10
Ref: TLP. pg. 4, sect. II, C
3. **WASH HANDS** before handling any food. 20
Ref: TLP. pg. 4, sect. III, A
4. Food should be put away (refrigerated) as soon as possible after serving to discourage **BACTERIAL GROWTH**. 10
Ref: TLP. pg. 5, sect. III, D
5. Rinse water temperature should be a minimum of **120** degrees. 20
Ref: TLP. pg. 7, sect. VI, A
6. List three (3) personal hygiene considerations. 30
 - a. **WASH HANDS and BODY**
 - b. **CLEAN CLOTHES**
 - c. **USE HAIR NET OR HAT**

**BATHE, NO ONE WITH COLDS, RASHES, OPEN SORES
OR INFECTIOUS DISEASES**

Ref: TLP. pg. 7, sect. VII,

POINTS POSSIBLE: 100

POINTS DEDUCTED:

FINAL SCORE:

4302.5